

**Spring 2013 Canyon Camp Staff Alumni and Friends Newsletter**  
**March 18, 2013**

**In this newsletter...**

- **Spring Work Weekend at Canyon Camp - May 4-5**
- **Spirit Scholarships update**
- **Wednesday Visitor's Nights**
- **Where are they now????**
- **Update on Andy Campbel**
- **Velma Dull's Cinnamon Roll recipe discovered!**

***Save the date!!!!***

***Sept. 28 – Woodcutters Ball at Canyon Camp – the 35th annual  
this year!!!!***

**Spring Work Weekend – May 4-5**

Scouters, Alumni and Friends of Canyon Camp are asked to help at Canyon Camp on Saturday and Sunday May 4-5. This will be the 38th consecutive year the Monroe Kiwanis Club has sponsored spring work days at camp. The Monroe Kiwanis Club will provide breakfast, lunch and dinner for everyone attending Saturday and Sunday!

Volunteers are needed to work with area Kiwanians and other volunteers as we open camp and prepare for another summer of outdoor programming for Boy Scouts and Cub Scouts. We will be doing the usual spring maintenance including painting, plumbing and wood construction projects. Cutting downed trees, hauling brush & firewood are still a priority.

No matter what your skills, our primary work criterion is enthusiasm for service to the scouting program and the desire to work with good friends. Bring your favorite gloves and tools and we'll provide the projects. The Monroe Kiwanis Club will be providing meals throughout both days. Breakfast at 8:30am, lunch at 1pm, and dinner in the evening at 6pm on Saturday, breakfast and lunch on Sunday too!

Whether you can stay only a few hours or the whole weekend, you are welcome to join us for the fellowship & fresh spring air. Please call or email Lee Binkley with your questions and to let us know how many volunteers we can expect! Phone: 608-325-5540 email: [leebinkley@hotmail.com](mailto:leebinkley@hotmail.com)

**Spirit Scholarships update**

Since 1992, the Canyon Camp Spirit Scholarship program has awarded 105 Staff members with \$33,500 to use towards their college education. Last summer alone, nine

Staff members received awards, and many more were eligible. The Spirit Scholarships are made possible by generous contributions from alumni and friends. There are several named scholarships awarded each year: the Troy Larson Spirit Scholarship first awarded in 2005, the Dennis Pratt Spirit Scholarship first awarded in 2006, the Lee Binkley Spirit Scholarship first awarded in 2007 and the Ron Spielman Spirit Scholarship awarded for the first time in 2012.

Please consider making a contribution to the Spirit Scholarship Fund. You can designate your contributions to honor of a person, to be used towards awards that will be made in 2013 or to the endowment for Spirit Scholarships. Individuals making tax-deductible contributions may select prints of pen and ink drawings of Canyon Camp scenes. To date, artist Elaine Bethke of Monroe has generated nine different prints:

Canyon Camp Bells  
Held Nature Center  
Stagecoach Trail Sign  
Jamboree Cabin  
The Chapel  
Vickery Health Lodge  
Rawleigh Headquarters Building  
Hess Farmstead Barn  
Founder's Lodge

If you are interested in supporting the Spirit Scholarship Fund contact Ron Spielman @ 608-325-6490 or [spiel335@tds.net](mailto:spiel335@tds.net)

### **Wednesday Visitor's Nights**

Wednesday nights at Canyon Camp still attracts visitors, parents, and friends into Camp to see the program in action, enjoy the Indian Dance Pageant along the shores of Coon Lake, witness the Order of the Arrow tap out, visit the Trading Post or view the historical exhibits. Why not plan a trip this summer to enjoy a summer night reminiscing with scouting friends at Canyon Camp? Bring a picnic meal (no alcohol) or purchase the infamous barbecue meal from the Dining Hall -- just like the one you had years ago, we guarantee it! This summer there are six Wednesday Visitor Night dates – we hope to see you and your family at Canyon Camp on one of the dates below:

June 19 and 26; July 3, 10, 17 and 24

### **Where are they now.....?**

We have lost email contact with the following members of our alumni and friends. If you have a current email address for any of the people listed below please send it to Mike Beeth so we are sure to get this message, and future messages, to them:  
[beeth2@gmail.com](mailto:beeth2@gmail.com)

Mark Baruch, Forest Bishop, Bill Bookholder, Jacob Burnette, Steve Buck, Jordan Buss, Andrew Clark, Lucas Craft, Jon Deininger, Michael Derleth, Mike Delp, Dan Dobson, Gary Erickson, David Faherty, Joe Ganshert, Ben Gilbert, Brian Gingras, Wayne Givens, Steve Goode, Scott Gratz, Joe Gray, Casey Harger, Jerome Heer, Steve James, John Jeglum, Rich Johnston, James Jones, Troy Julius, Seth Kannar, Paul Lilley, Ryan Melton, Erich Moderow, Stephen Moore, Tomas Poek, Craig Reece, Todd Schilling, Jennifer Schmidt, Matthew Schmidt, Heather Schroeder, Loren Schultz, John Scott Jr. , Alexander Sevening, Jessie Shaw, Matt Stake, Jason Stocker, William Summers, Jacob Tulachka, Nik Wahl, Judy Wallace, Issac Weichert, Adam Williams, Corey Wilson, Mark Woessner

### **Andy Campbell update**

Former staffer Andy Campbell of Monroe enlisted in the US Army and completed his Basic Training at Fort Benning, Georgia (September 4, 2012). Andy is a Private First Class and will soon depart for a year of service with the Second Infantry Division in Korea. Andy's unit serves near the Demilitarized Zone in the far North of South Korea.

September 8<sup>th</sup> was a special day for Andy and Laura Schreiber as they were united in marriage. Laura is a first year student at the UW Law School in Madison. We congratulate Andy and Laura upon their marriage, and we salute and thank Andy for his service to the country in the US Army.

### **Velma's Cinnamon Roll recipe – ENJOY!!!**

3 Pkgs Active Dry Yeast	½ Cup Sugar
1 Cup Lukewarm Water	12 Cups Flour
½ Cup Sugar	2 Teaspoons Salt
4 Cups Milk	Margarine to Spread
¼ Lb. (1 Stick) Margarine	Sugar and Cinnamon
4 Eggs – Beaten	4 Greased 9x13x2½ in. pans

In a large mixing bowl, place yeast, lukewarm water, and ½ cup sugar. Blend and set aside for about 15 minutes. (The mixture will bubble)

Place milk and one stick margarine in a saucepan. Heat together until milk scalds. Set aside and cool until lukewarm. Blend in beaten eggs and ½ cup sugar.

Place 6 cups of the flour and salt in a large 10 quart kettle. Add yeast mixture and the cooled scalded milk and egg mixture. Stir dough until well blended and smooth with a wooden spoon.

Then add remaining 6 cups of flour gradually. Blend well after each edition with floured hands or a wooden spoon. The dough will be sticky. When all 6 cups have been blended, the dough will be of kneading consistency.

On floured pastry cloth or board, knead until easy to handle. (At least 5 minutes). Place dough in a greased bowl in a warm place until double in bulk. Then place half the dough on a board. Pat or roll out like a jellyroll, about ½ inch thick.

Spread on margarine, sprinkle sugar and cinnamon on top. Roll up like a jellyroll. Cut off 1 inch thick slices. Place in pans. Set until double in bulk in a warm place. Roll out other half and prepare as above. Also prepare brown sugar topping.

When rolls have doubled in bulk, place on the middle rack of a moderate (350 degree) oven. Bake about 15 – 20 minutes, until barely brown. Remove from oven and spread on brown sugar topping. Return to 350 degree oven for 10 minutes more or until topping bubbles.

### **Brown Sugar Topping**

½ Lb. (2 sticks) Softened Margarine  
4 Cups Brown Sugar – Packed  
1 Teaspoon Vanilla  
½ Cup plus 3 Tablespoons Condensed Milk (Pet Brand)

Combine ingredients in mixing bowl. Mix by hand with a wooden spoon until smooth and consistency of thick cream. Spread on rolls.